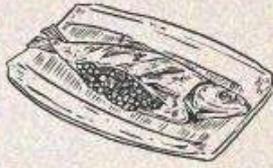


The Ball Alley



MENU DINNER

Sides

House Fries 1(wheat),4.	€5
Onion Rings 1(wheat),4.	€7
Asparagus, Hollandaise Sauce 3,7,GF.	€9
Truffle oil & Dziugas Cheese Fries. 1(wheat),4,7,12.	€8
Steamed Baby Vegetables 7,GF.	€6
Champ Mash 7,GF.	€6

Allergens

1. Cereals containing gluten.
2. Crustaceans.
3. Eggs.
4. Fish.
5. Peanut.
6. Soybeans. GF. Gluten free
7. Milk. All dishes may contain nuts
8. Nuts. V. Vegetarian
9. Celery.
10. Mustard.
11. Sesame Seeds.
12. Sulphur Dioxide.
13. Lupin.
14. Molluscs.

Starters

Chefs Selected Soupe Du Jour (G.F available) €6.95

Served with selection of breads.
1 (wheat), 7,9,12,V.

Traditional seafood chowder (G.F available) €10.95

Cooked in a creamy dill sauce and served with homemade brown Bread.
1 (wheat), 4,7,9,12.

Chicken Liver Parfait (G.F available) €11.95

A flavorful homemade smooth chicken & smoked pancetta pate served with toasted brioche, accompanied with fresh berries.
1 (wheat), 7,12.

Crispy Arancini €11.95

Homemade arancini stuffed with baby mozzarella cheese, served in warm tomato basil marinara sauce.
1 (wheat), 3,7,9,10,12,V.

Main Course

Grilled Fillet of Sea bass €26.95

Creamy risotto, garden peas, carrot puree, asparagus, baby carrots & sauce Vierge.
4,7,9,12,GF.

10oz Prime Angus Striploin G.F €36.50

Grilled flat mushroom, slow roast vine tomatoes, crispy onions, mix greens, fries & choice of peppers sauce or garlic butter.

Surf&Turf...(Add Marinated King Prawns to your Favorite steak) €8
4,7, GF.

Pan-fried Fillet of Salmon (G.F) €24.95

Potato Gratin, Broccoli tenders, baby spinach, Baby rainbow carrots, cherry tomatoes and a lemon bur Blanc sauce.
4,9,12,GF.

Chicken & Chorizo Pappardelle €20.95

Chicken, chorizo, sun blushed tomatoes & baby spinach bound in a creamy tomato sauce, crispy basil & 36 months mature "Dziugas" cheese.
1(wheat), 4,6,7,9,12.

The Ball Alley Caesar (G.F available) €10.95

A Twist on the traditional Caesar Salad, with a wedge of baby gem Lettuce, crispy bacon, rye bread crispy, "Dziugas" 36 months mature cheese & topped with a light Caesar dressing.
1 (wheat), 3,7,10,12.

Salmon Gravlax (G.F available) €13.95

Inhouse cured salmon, wrapped in sesame seeds, pickled baby veg, lemon cream, beetroot puree, soda bread.
1(wheat), 4,7,11.

Buffalo Cauliflower Bites €11.05

Marinated Cauliflower pieces, coated in panko & coconut crumb. Drizzle with hotsauce on the bed of mix leaves
1(wheat),3,6,7,9,10, V

Slow Braised Featherblade of Beef (G.F) €26.95

Creamy champ mash, Mixed greens, baby carrot, pearl onion & streaky bacon gravy.
6,7,9,10,12, GF

Butter Roast Chicken Supreme €24.95

Black pudding mash, baby carrots, broccoli tenders, red wine jus.
1(wheat), 6,7,9,12

Roast Lamb Rump €28.95

Potato gratin, Parsnips puree, baby carrots, broccoli tenders, red wine jus
6,7,9,10,12,GF

Ball Alley Burger Stack €19.50

Two 4oz burgers topped with melted cheddar cheese, smoked streaky bacon, crispy lettuce, pickles, sweet chilli mayo, Ballymaloe relish, crispy onions on brioche bun& house fries
1(wheat),3,6,7,10,12

Mushroom and petit pois Risotto €18.95

Creamy harboring rice, 36 months matured Dziugas cheese & TruffleOil
7,9,10,12,GF



WINES

Sparkling

125ml/750ml

Italy - **Prosecco** DOC • Glera • €9/39
Sustainable • Bright, fruity, & citrusy.

France - Rosé **Crémant** de Limoux €12/65
AOP • Organic • Delicate, fresh, with
subtle berry aromas.

France - Charpentier **Champagne** €86
AOC • Sustainable • Elegant,
refined, with fine bubbles.

Non-Alcoholic

Austria - Steininger • Zweigelt • 350ml €11.5
Sustainable • Fresh, sparkling 750ml €23
Verjus; lively & tart.

Red Wines (Light & Juicy to Full & Bold)

150ml/750ml

France - **Le Petit Pont** Réserve • Grenache, Cinsault, Merlot, Cabernet Sauvignon • Soft & refreshing with cherry, plum, & blackberry; fruit-driven & fun. €6/28

Germany - Pfalz QW (**Pinot Noir**) • Sustainable • Silky & bright with cherry & spice. €50

Slovenia - Istria PGO (**Pinot Noir, Pefošk, Cabernet Sauvignon**) • Organic, Biodynamic • Medium-bodied, juicy, & well-balanced. €45.5

France - **Bergerac** AOP (Merlot, Cab Franc) • Sustainable • Smooth & fruity with plum & berry. €8.5/33

Italy - Montepulciano D'Abruzzo DOC (**Montepulciano**) • Organic • Vibrant, fresh, & soft. €8/38

Spain - **Rioja** DO (Tempranillo) • Spicy, warm, & fruit-driven. €37.5

Spain - Calatayud DO (**Garnacha**) • Sustainable • Rich & rounded with firm tannins. €6.7/31

France - Côtes du Lot IGP (**Malbec**) • Organic • Lunch & velvety with dark fruit & spice. €34/5

Italy - **Primitivo** di Manduria DOP • Sustainable • Full-bodied with ripe cherry & pepper. €45

Australia - Nagambie Lakes (**Cabernet Sauvignon**) • Organic, Sustainable • Elegant, structured, with black fruit & oak notes. €49

White Wines (Crisp & Fresh to Ripe & Round)

150ml/750ml

France - Touraine AOC (**Sauvignon Blanc**) • Organic • Aromatic, crisp & mineral. €8.9/41.5

Romania - Podgoria Sarica Niculitel DOC (**Aligoté**) • Organic • Zesty & lively with citrus & floral notes. €42

Spain - Rías Baixas DO (**Albariño**) • Sustainable • Steely, crisp, with apple & citrus. €9.3/44

Spain - Calatayud DOP (**Macabeo**) • Sustainable • Fresh, peachy & zippy. €6.8/31

Italy - Delle Venezia DOC (**Pinot Grigio**) • Light, clean & refreshing. €7.2/33.5

Sicily - Sicilia DOC (**Grillo**) • Organic, Biodynamic • Structured with floral & tropical fruit. €42

France - Mâcon-Villages AOC (**Chardonnay**) • Sustainable • Soft, round, with peach & melon. €54

France - **Petit Pont** - Pays d'Oc IGP (Vermentino, Chardonnay) • Fragrant, smooth & balanced. (**House Wine**) €6/28

Austria - Kamptal DAC (**Grüner Veltliner**) • Sustainable • Bright, peppery & fresh. €43.5

Australia - Frankland River (**Riesling**) • Sustainable • Elegant, citrus & aromatic. €38.5

Rosé

150ml/750ml

France - **Millet Rosé** - Côtes de Gascogne IGP • Sustainable • Light, fresh, & fruity with strawberry notes. €6.8/31

LBV Port

Portugal - Quinta do Crasrto • Tinta Barroca, Touriga Franca, Tinta Roriz, Touriga Nacional • Matured 5 years in oak; elegant, spice, rich red fruit and long finish. 100ml/€9

Special MENU



STARTERS

Chefs Selected Soupe Du Jour (G.F. available)

Served with selection of breads.
1 (wheat), 7, 9, 12, V

Traditional seafood chowder (G.F. available)

Cooked in a creamy dill sauce and served with homemade brown Bread.
1(wheat), 4, 7, 9, 12

Chicken Liver Parfait (G.F. available)

A flavorful homemade smooth chicken & smoked pancetta pate served with toasted brioche, accompanied with fresh berries.
1 (wheat), 7, 12

Crispy Arancini

Homemade arancini stuffed with baby mozzarella cheese, served in a warm tomato basil marinara sauce.
1 (wheat), 3, 7, 9, 10, 12, V

MAINS

Slow Braised Featherblade of Beef (G.F)

Creamy champ mash, Mixed greens, baby carrot, pearl onion & streaky bacon gravy.
6, 7, 9, 10, 12, GF

Butter Roast Chicken Supreme

Black pudding mash, baby carrots, broccoli tenders, red wine jus.
1 (wheat), 6, 7, 9, 12

Pan-fried Fillet of Salmon (G.F)

Potato Gratin, Broccoli tenders, baby spinach, Baby rainbow carrots, cherry tomatoes and a lemon bur Blanc sauce.
4, 9, 12, GF

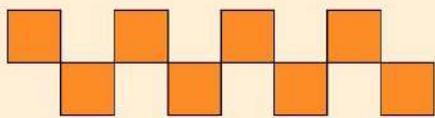
Mushroom and petit pois Risotto

Creamy arborio rice, 36 months matured Dziugas Cheese & Truffle oil.
7, 9, 10, 12, GF, V

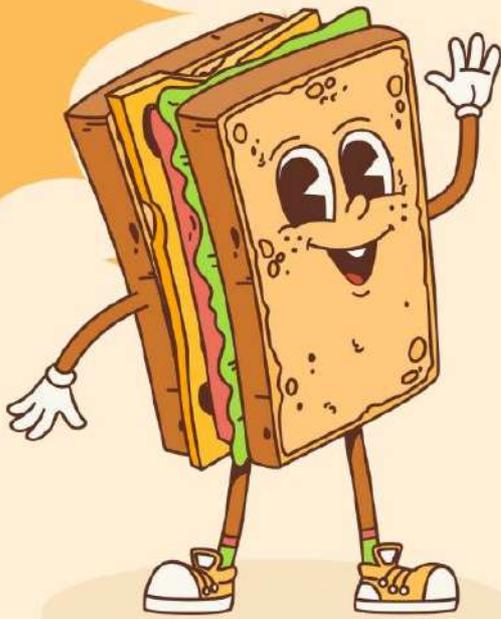
Allergens

- | | |
|------------------------------|-----------------------------|
| 1. Cereals containing gluten | 10. Mustard |
| 2. Crustaceans | 11. Sesame Seeds |
| 3. Eggs | 12. Sulphur Dioxide |
| 4. Fish | 13. Lupin |
| 5. Peanut | 14. Molluscs |
| 6. Soybeans | GF. Gluten Free |
| 7. Milk | All dishes may contain nuts |
| 8. Nuts | V. Vegetarian |
| 9. Celery | |





Kids Menu



Soup of the day €4.00

- 1 (wheat), 7, 9, 12, V, GF-on request

Mash & Soup €4.50

- 7, 9, 12, V, GF

Cheese Toastie on Sourdough Bread with Chips €7.50

- 1(wheat), 7, V

Chicken Tenders with Chips or Mash €8.50

- 1(wheat), 6, 7, 10

Bangers & Mash or Chips €8.50

- 1(wheat), 10, 12

4oz Beef Burger on Brioche Bun with Chips €9.50

- 1(wheat), 3, 6, 7, 12

Mini Battered Fish & Chips with Garden Peas €9.50

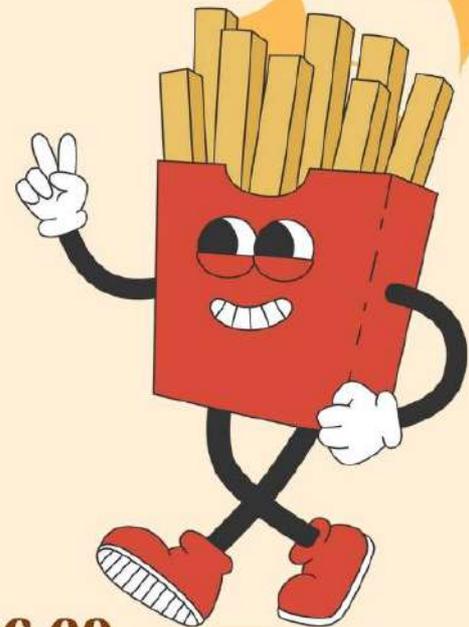
- 1(wheat), 4, 7

Pasta & Butter with "Dziugas" Cheese 6.50

- 1(wheat), 3, 6, 7, V

Bubble Delight €6.95

- Warm crispy bubble waffle dusted with icing sugar, drizzled with Nutella 1(wheat), 3, 6, 7, 8, (Hazelnuts), 12



Hot Chocolate Mousse with Fresh Whipped Cream or Scoop of ice Cream €6.00

The Little Alley Special

- Includes: One main from the kids menu, a scoop of your favorite ice cream & a cordial or glass of milk - all for €10.95!!!

ALLERGENS

- | | | | |
|------------------------------|-------------|---------------------|---|
| 1. Cereals containing gluten | 6. Soybeans | 11. Sesame Seeds | All dishes may contain nuts
V.Vegetarian |
| 2. Crustaceans | 7. Milk | 12. Sulphur Dioxide | |
| 3. Eggs | 8. Nuts. | 13. Lupin | |
| 4. Fish | 9. Celery | 14. Molluscs | |
| 5. Peanut | 10. Mustard | GF. Gluten Free | |

